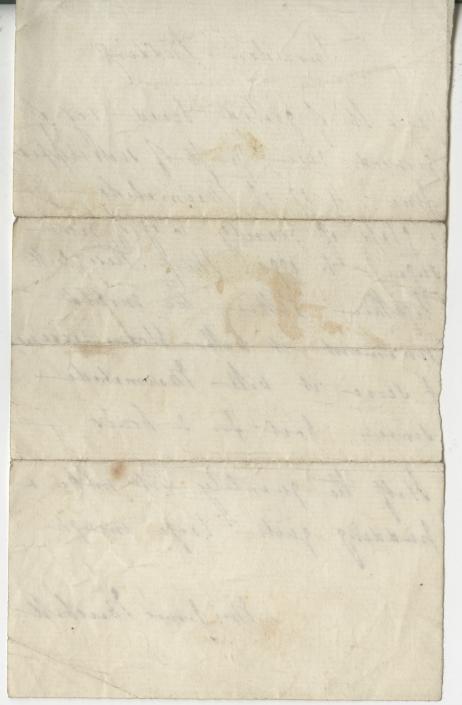
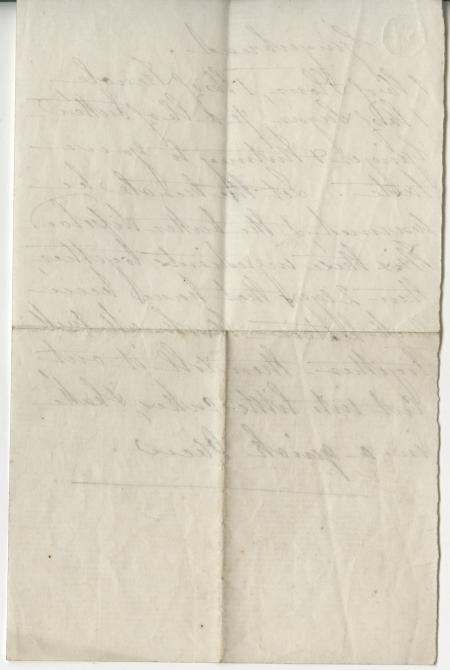
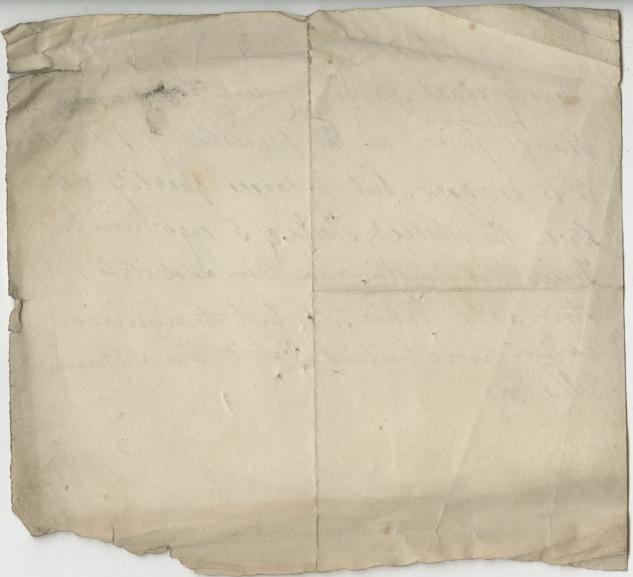
Invaden ludding ground rice 1/2 to of methodist Jine, 4 of of Mainstide /2 a state of brandy to of beron-viegor to eggs hist these with rememb it with bloom lessons I serve it with Marmabade dence. boil for 2 hours Half the quantity with make a fundaing quite large enough. Mr. James Marchall.



Gingerbread. I the of Flower, 1 the of Frenche Ginger & Hutmey to your table. Let the breade he harmed I the tenter difolace This these ingledients together then I logg that have been well better both all well logether then toll it out let tit little cakes, I hake in a quick bleen.



Grange July. Hearly equal parts of Calves Foot Stock & Drange Juice in the proportion of 2 demons to 15 oranges but a larger quantity of the Stock the Whites & Shells of 5 eggs Run Mu Ture Mors hustin and Then add it to the Stock as for Mie Telly but it required rather more bailing. Patit More a Hannel



Ground Rue Pake 3/4 th Flour / itt Ground here the Currants Itt Loof Sugar sitted the hill butter dell the feel of a lumon water candiel orange or lendon heat all together 20 minutes It is best beaten by the hand. Bake an hour This will make 2 quart woulds. Rudden To 5 on of grated bread fut 1/4 fruit of well with let it Stand an hour. Beggs / an owne of clarities butter Boy Sugar, the gratel and of a lemon bits juice to be added July just before frutting the Mudding into the Iven. To be baked an how. To prepare a Tonque huch a tongue in the usual Rible 3 weeks. Boil it in a Potatore Mainer. When it has stewed about two hours take it out to cut, one out any iamid or bad part. Then stew again porhaps two hours longer tite it will tear in finces with two John. Take off Me shin & any Thrings part and Men tear it ale imbuding fat, roots he into two small frices add Repper, a small quantity of more and untines That a Meson or whatever beful you with to fint int in and fruft it down futhing a weight whom it Lit it stand 24 hours before it is trouvel out

best betilen her the trand. But an tenne This will make I anne & moulder. To Fon of appoint break felt the first of well and le let it stock on how " weet the an chieve claride" latter & on lugary the apatelle les a weather the third down in last a longue me the wall hill timed. But to in a Petathe Mainer behind blind stimed about has diving take it but to ent and and anneille had part then this of mis perhaps tore hours lower tite it will him in thereed with love with . Take I The thin & any Through hart and four tear It all including pot, will the ento terre sendle prices aidd telphon, a small grandely of more and undowner that a Mender of whatever today your work to her to it is and preth it down further a meight referen I det it stund top hours helpe it is twent of

Call's Head -To be washed thoroughly & beins taken out in nech I foot on a duch & water that deaces from I - roswood if not tixed the next hour the braces to be taken out & silled I when the head is wanted for use t be very well died I flound over & put into a dean dolt well sealded & flowed + let it stewtile tender - The beaus the Hewed in rach with two or these tage teaser mare

I pepper - Chopped small & dufferent bread country added I make them the Consistency of bread Jane When hashed to be warmed totale in a good grave thicken + made reel as for lassi headhach

To every 100 of Malaga Baisino put 16 gallone of water wine measure the It will and pick oute the Stalke that rive to the top let it stand three weeks or a month according as it works thiring it once or twice a day when you think it has worked a sufficient him let it stand I or 4 days to settle then clear of your liquor and strain it thro, a sive into your lack prefo your raisine in a Cheese prepe or lay a board of a heavy weight upon them which will. prepe the remainder of the Ligion oute near as well some Cook should be full of heept filled up as it works oute sia or Eight weeks then burg it close up of let it stand sia months when you must drow it from the Lees wince oute the lack with some of the Lignor which with the Lees you may but there a bagg and put it in again with half a for up again of brown ungar land, and a pint of Brandy close it up again let it stand sia months and then bother it.

To every you Malage having put to gallone of work him mediene who it will and furth outer he stalls that were to the top let it star I the weeks month according as it works whereon it once I have a da when you think it has worked a experient hand it it when is a if stary to water the clear promoter of the comments of this is die with your Cart to for such in a College prep or lay a board of a heavy weight upon the which will prep the remainder of the depos on to near any well form food whow to free of respt fire up as stood who she she. and after from hear the face of the face o months when you trust view . I from the a lever wife a late the fack with some of the Source which with the rice you man an the a long of and fit it in again with half of I parou ender lower of the i favour come it in adain let it stond him months and then bother it

Thuge Tyrup Guerre 24 China Manges & Than the pine from the Orange Brandy pulpertes a large por add a Whatever grantly of Bromdy little of the peel fine Cut & 1/2 th of fine sugar to Each pind you wish & make must be ful of frice. Tel il Espore a down Into an earther pan with as fire tite it boils & Ilme it bole many Seville Granges asit will Their it through a lawre core . The from the coren Siere I til il Should tite love Joas the awtight The low there bothle it for like Tayer of branges to be moned It hust he bole Collect and every Sou 4 days and when left air tight -They become hard while they with do I in Three recho ova month, Mi Somot The branchy with before to battle to every quarta pound & quarter of dum Injan, The Ongan tobe

Jugarhead lost 21/2 1/2 How Ilt home Sugar 14th Seacle 14th Butter 198 Juga put when the hypen to drawn In Condied terrow this ale, These bute together, I add I ha A from the overnger. The Mornoful of Cutruste of John Brandy must be bothled in dipoloca in as little mille as wile make it but a Tiff poste Puit bothle, Three Dozentry Afre baking hie a dless once Take 3 Gallons of the heat french Brandy the Inge to be pounded The Franch forde leglie to lotte

co make liquelagh Myorh, Cloves, Rutmegs, Ginger, of anniscedo , Dram, each finely howder'd - Joriander selds 283 Jochineal 24 Grains Jinnamon halfan by allshin 2 Drams liquories root three Do slied. Suffron two drams maining stoned I hound - Loaf sugar 10 by Infuse there ingredients in three quarts of old Brandy for a Month sterring them every day of let them stand a week to settle before you strain it through a sive of rach them off to sittle again_

court force the page forger a proceed to the form of the as find a commence of the final of the find of the find of the the state of the former and there are the state of Marian three of from alef growing to be information in grant in There seems of the Papers will a Thomph of themen of the second of the second of

Mrs Coales Beceipt to make Mines Pyer Take one pound of Beef Sewet one pound of Curranto; half abound of Barross a Quarter of a sous of almondo blanched & whread alittle Mace Hutmeg & Semon pool a file of Branay & mountain Him must alittle vals jon man adt fanded Orange ge

Mit Popplewiles receipt to make one pourid of Vearlet Strawberries bruises Add half apound , or hear three quarters of line lump Jugar, & bail it quick for half an Ship to Dotto for Current Jeley from the current fuce & boil it not minute beat the Jugar very fine

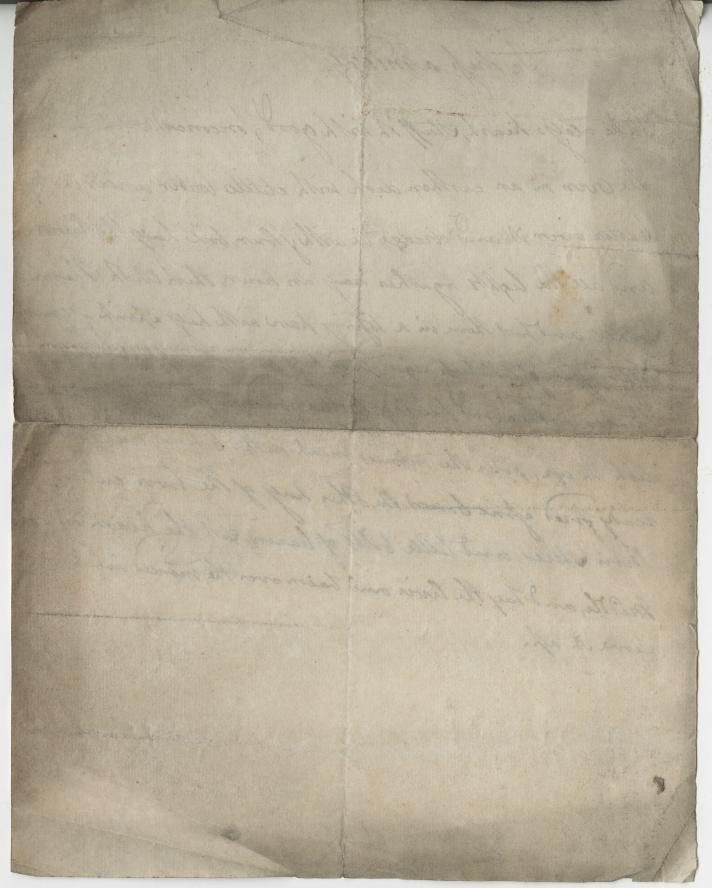
Minger Bur In without Sujar one owne of Ginger fried a little to one owner of bream of Fartar Pour on a Gallon of boiling was Let the Bur stown the Me heat day stir. the will be ready for observing the following the following To clean Lock or Braft Pans Put one Pint of Mater into a Bottle Me dd 2 or Soil of Witriol 2 og Spirits Furpenting two Pennyworth of Hollen Stone Men fells The Bottle with Water A foromation Pudding fall a going Hour, quarter of a former of regently a guarter da point of training goarter of a posses that a sup fall of high The large spoonfulls of reache between the his of have to boil an lover and hay

Frange horrsmalade at Swill branges in quarters; take the the finie out with a Teashoon her from him by seeds. But the Pul in water with a little the for a day or two then boil them in a contity of water tile quite linder changing water once of a pech supply of boiling iter The feel must then be cut that The things ies add the pull of jaice of to every from the of Loaf Sugar. Boil all lay Mur gently twenty nameted + if not efear for fine or sen. mutis longer storing it quelly to prevent wining ! . Wils godly Pakefine. Is make balow Water tel. The minds of 18 Lemone in 9 ents of Birm for 48 hours 15 an 2/00 is closely lovered then full it inda ge earther fram or hot oits & france spring Water 3 bb of fine loop suggest the

Five Applies stewed as for Jame with a little Lemon fiel. But them in a Fart Dich and set them in a slow over for a questor of un hour Pour Cutterel cold over the the I hat it into the brea for another quarter of an hour. Beat the whites of the effs to a strong Froth with a little powdered Sugar I lay it lightly on the top. It it stony in the bown title a light howen I und in but 11/1 / J



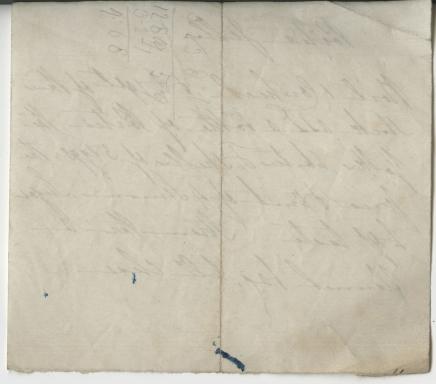
To drep a midrage Take alogs heart, stuff it with good forement, osh it in The oven in an earther dish with olittle water under ch, tay Cutter over it, and chedge it with flown, boil hay the hour and all the lights together hely an hour, then that them Small, and put them in a lofring pan with hely aprile of gravey. ashoonful of tatethick, squeige in key alemon-jeffer & salt, thicken with agood price of latter willed in flown; when you dish it up, hour the mines meat in the bottom, and have ready fried afine brown the other hoy of the hoir ent mi This street, and will bill of bacen, set the heart in the middle, and tay the liver and bacon over the momes meating and Servie it up.



Lor washing silles & satins. Jake all of Joft Jod, 2 1/2 all of honey, boil them in a quarty water, I has it though a diene. then buty the drep bery thoroughly with this husture beginning on the light lide, then on the brug, La Island hime of on the light. after this linke the through stops 3 separate soft waters; hay in ma littles rail to little great bet drip of , I then tohit in a coarde cloth, a before to is nearly My ironit with a very holi eros, on the brong side.

Jake a look of the way of the all honey, took them in a quart of will I hal it though a deen Marie the While , Then on Techny shound two of on the light. rive the though topper 3 separate soft toalers; has When that to let the gree The state of the paper was on the bring like .

locks felly Boil I Cookeel, the 1get of their Stock add a bothe of lites, the Makes, white of Shelle of 5 491, The Juice Hand of 4 Lhow, Sugar Lyt lack . Then the 's flamet fog, till Chas



Then in a facustion of a fint of new milks with about , ounce of quarter of butter warm them together while the butter is metter - when y milk of butter we moderately warm - put a part of it to the flows - a storonfall of good years of the yolk of one egg. Hir them together & out it before the fore to rise either a quarter half an hour or an hour as it suits y' convenience? Work it lighty up using a little more of the milh of butter when it is quite smooth out it again to rise near the fire woving it with a doth. It will rise in abt ten minutes - fut it in small pieces would it neatly in your fingers - but it with a roling him - dridge a tim hut on your buns - brush them lightly over with a little warm milh - ligain out them near the fire to rice - before you but them into the overs . - a moderate bound ten minutes with bake their

Wand B Sayne will do themselves the pleasure to drink tea with Ar And Warde and Ar Warde this after. noon if they are disenged Friehley Friday monny

begetatte Lospe. Tutant out tuto Stries tix large shiows Lix lavorts, and four twenty; by them I half a ported of butter. and pour on their found thats of boiting thock then add to there a court of bread loasted as brown ander hard as posseble but he careful that is het burnt) some citery, sweet herbs, white peffer, and the And lot the whole I have getty for four hours Mes Strain of through a loarde cloth; have Teach, Shied larvot where, and a little hulling Add them to the Loute and tet him show that like gude trudee. - John the the as thon of an Anchory, and to the hitchip ht your &



Mixture for the firms -Myrrh in Powder _ 2 drawn Martin in Powder 3 drawy 8 ounces Thirits of wind -

The fund you the forms -Myrsh in Powder 2 de any. Montre in Privales 3 dearing finit opening -8 ormers

1 ounce of helf of Rose Water Hoan of Hun gang Water of I Fram of Bestilled Kinger Shork Well together - I'l Carar Hawking Rosin Brick Dust B

3 on best Variagin 60.02 4 oy Track . 4 dy Honey Simuer on a slow fire for 15 minutes twhen eited add a teashoon ful Parisonie de the manter of as Themanha wine



To freshle Walnuts This wieps is in proportion for 100 Take 100 Walnuts - put them into salt + water for 12 days, then dry Mun well with a clothe. Put into agar, lover them with the best white wine vinegin add 18 or 20 buy leaves a little mair genter to your taste, one of gruge a quarter of a pound of whole hopper half a pound of white or black mus-Turd seed several small onions Much with cloves - work them who the Mien clase. Keek them in a cool place which is dry and has air. They will be proper for use in More mouths. The Dunger must not be boiled but put to the Walnuts & seawing quite saw & cold MB. Cabbage & Cummitiers may be done in the same way when wady for the Sichle. 100 Walnuts & score

Frians amelet boil half a doyen apples as for source mise in a guarten lb. of Britten - the Some of Jugar - when cold add 4 eggs well beden & season withlemon peel - mutmey - almonds - Butter a baking-dish & These it well with crubules of bread to des to sticke to the sides of bottom - there put is the apple. mischine - stress crowned of bread plentifully over the top - when basied two it out and sift white sugar

beal Fonder Till as hould kill layer of Cooked beal Chicken and ham. Throw in at tuterval Muall Egy balls and a little seasoned Marsley; then when Close filled with the Cold uguedients, pour Mer Shew a Shong Savoury Jelly - Clear and rather Stiff and of a pale Colour - Boil as you would a theamer hudding -

When cold feet out hip Stunts tuan

(Oloa hill-The good tea cup full Mut his he jan hither & points of eld. water let it Stur In the new tite holicest to 6 pouts. Itrain the liguor of from the hill_ See a papir our the fan When coming or have on he hid to heeps in the Steam

(over hill he good : the flet his h. jak hite hold wite let it his the view tothe & is prists the a list to hum la the

Chutury 3 lle apples 27. Chillies 27. garlie 1. Eb. Deverara Sugar 1. lb. muscatet Paiseis (stouck of chopsed) 27. Jall 2 3. how dered guger to lb. stonet tamarinds 4 lb. mustard Treed 1. Imall bottle of brown buigar

Pare, core of Chops apples, be 95. his a preserved cook to hearly a phote at Europ leading cook to hearly a phote at Europ leading his the bring on each glocero, the Itorias of the Blillies, garlie, fibre huns? be care— the Blillies, garlie, July Europed the Northing I add all the other Dest way - I bey boiling highedient boil all Ethen for a little lime Est etter for 15 humles ein donne of Ethe Prit- his pots & tie or Emigar, hentioned Li Lecups: Evler Jouper closely, after they can be easily the chulung & colddesparated. November is the best-The law armids Raw moute for making.

SYNTON

I Luall tottle While Vingar Pare- Core of Chop apples. look to a pulp in the bringen I turu luto a basin! Cut the Chillies very finely also the farlie & thatolo When the pulp is cold add all the lugrachints. (Be west Careful to take all the cloves from the Tamarunds)

Mise thoroughly - Place in bottles & tie well down Stand in a warm blace for a week or to

SYNTON HAWICK.

Chutury 3 lbs apples 2 of Chillies 1 of farlie 1 . Phaloto 1 lb. Demerara Lugar 2 og howdered Singer 204 Salt 4 et. cloued Jamaruds

4 W. Mustard seed

1 ll. Museatel reusins

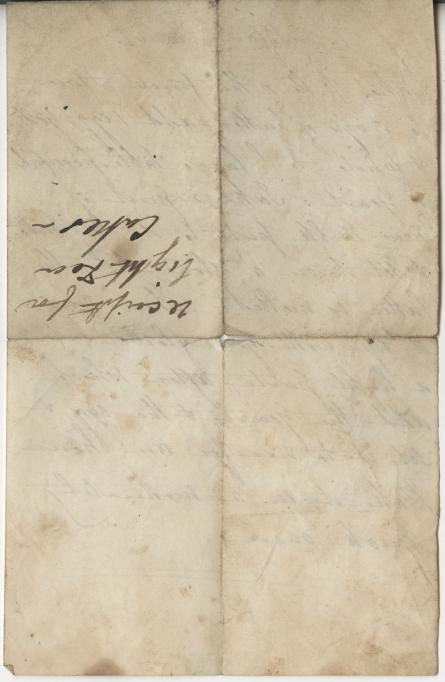
Mr Made Phickens to Fricafore Take an couple of Chickens, when them and wash Them well, then like them up, and let them lay is was ter some Vine, change the water several Times, wife Them very dry, and put them into a clean steel pan, with a little water, 2 Phions, 3 Ploves, a De the Maa, and a little white pepper. It them over a slow fire and let them stew the the Phickey are tender then take out the phickens, and shown out the ofiguor, this a view, put all into the stew pan again, and put to It half a put of good cuam, and a little Tetchulp, and just before you serve it who, add to it first making it boiling rop the I sh of I fresh lagge well heat up with a spronful of Beam, oblight face much be taken after the logged are put in not to let it boil, and to Fire, just before you put it into the Dish, and a few pickled Mushrooms, of they are very sour You much wash them, or they will make the Hicafon andh - book! Is keep tage a year. Mile that theworth Pat into a Sub or Repoll on Bus hel Winchester Measure of quick Line, I've ounces of dall, 8 ounces of cram of Sartan, mix the same to gether with as much water as with hodine the mixture to that con

sistence, that it will cause an log put into it to swim with its Top just above the Light then put, and Rufo the Eggs therein, and let them be lovered with the water, and take care to keep the Refeel close cover - books 1) ----

2 drams of bloves 1 do - Rhubarb 1 do - Cinnamon Beat fine divide into 12 Papers take one every day in a Glass of Port Wine

To achieve Tie doloreny Put a good Handful of Sault Into a quarter of a tent of water stee it well together and let it stand fine himsely four it from the sedement and to lack of of the Beine add an of restified spirit of were wet a live of June will with the hughere and keep it constantly on the part when dry witht again the liver what be several Moubles . This recipe has been of great service in many caxer.

Breakfast Rolls. Jake 1/2 he of the finest Hour, to 3 ogs of butter all 1 egg, yolk. I white to large table prompul of geart: Jake a pint of new thethe put to its the butter I set it on a stone title the latter is metted Then mix It wife with your flow the a light parte, after which add the years, & the egg, & Set it to live for an Thour. Bake it in a moderately quick oues



Barley Hoton 2. Lear sproonsful of the Bother Bouly mised. in cold water; - 1 Lemon to 2 quant of boiling water, sweetings to the toothe with Long Longen; plow with bound. Lugari, if you wish it to book gellow __



lyinger take or - live for wer Take of anse, sweet ferrely and angelisa suds, each /2 an ounce a purposh of thek lequoren best the suds to a warre from der and the the liquores fact all into a quart of water and buil gently les two hours. then strain and set the legger on the fire and when wateland but fut in a handful of the tops of says dried work close and set it on a quette fore for half an hour - Mess from of the clear and to every half first of the legens put a promo of loof sugar and two owners of the best powdered grager Moil on a moderate fore to a lendy and furt it on plates to dry It is good for a son Moroat - infallible for asthma and



gently for one hours Bakeel apple Ondding Boch cords & turnilos by themdeloes, cut in Jake 3/4 ll of applex pared Tramondo a pech into 2 cored, coddle them stiff 2 pulp them; while hoh your stew. Ster my /h lb of Butter 1/2 ll of lemp dugar beat Ime. When cold put he 3 eggs, the peel of half at a contract of the a lemon shoed someting, a need of Gutton, but Ites well to gether, cover Them for of a look brown the desh with an there. have see to dome gracy paster & bake he an quick model of the version and oven. P.S. Oher Sleer of good started, a pecuof coumbed Breach of hear boson, Book orions on breeze of theme This Pudding may be Whom fich of michoon made of Gooseberrees, derblech thro en seeve. catching - techted a valle to

new Baked Richle for Beef. But vall & valt petre well into the Beef & Batter on Nee dush, & lone of with crambs of breach, then places a layer of apple (cuh as water. for an Pie I has the bottom a Harrisch of Muthon of the closh, spruble its with mouth vugar, then en layer of country A Cert your steakes for so on alternately tell a neet of methow, beek the desh is filled, ending Them, frey of an high brown, weth as thick larges of have ready some gracy events; pour melted made of the Verag endo Soush butter over et, A of your steaker, a piece bake for an hour. of lean boson, 3 or to oneons, on preces of thyme de to possession, 1 Spanful of much room. your toste the stew very

Jooseberry Binegar Hort Spring water, and when what, put to long three quarts. a quanto Tuised gooseberries, in a lange Thit -Let them Tomain Jixty hours, Miring Them often - Then Main Mough & hair haz and to Each gallon of liquor add a found of the Coarsest Sugar, Put it into a famel with a tonot, and sufficient gent to work it; mint the tack to full . I set it our a That to work - love the Bung hole with a price of State - Lot the Band in the Jun, taking Done it wall from The greater the. Monthly of Myan Liferest, the

Thouse the Einegen